HARNETT COUNTY NEW CHILD CARE CENTER PLAN REVIEW APPLICATION < SCHOOL 7927

* The application will be reviewed using 15A NCAC 18A .2800 "Rules Governing the Sanitation of Child Care Facilities."

Plans must be submitted and approved <u>prior</u> to construction, Submit plans to the Harnett County Central Permitting Office located at 108 East Front St., Lillington, NC 27546 or by mail at PO Box 65. Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. If you have questions regarding this application, contact one of the following Environmental Health Specialists below at 910-893-7547.

Gale Volette, REHS	Jamie Turlington, REHS					
Food and Lodging Program Spe-	cialist Environmental Health Specialist					
Cindy Pierce, REHS Environmental Health Specialist	Nikki Eason, REHS Environmental Health Specialist					
including storage along with genera	Plans must include drawings showing placement of equipment in the facility, including storage, food service areas, diaper changing areas, can wash facilities, along with general plumbing, electrical, mechanical, and lighting plans. You must also submit equipment and finish schedules.					
Each child care c the room.	lassroom should be identified by age group(s) that will be using					
Plans must have child care center	a proposed menu provided listing the foods to be served at the					
compactors and in School-age NAME OF CHILD CARE CENTER'S ALE PHONE: 910 797 23 APPLICANT'S NAME: Vin						
MAILING ADDRESS:						
PHONE: 910 797 - 93	EMAIL: vh Cogdell @gmail.com					
DIRECTOR:						
NUMBER OF CHILDREN FO	OR WHICH FACILITY WILL BE LICENSED: $15-25$					

HARNETT COUNTY WATER SUPPLY AND WASTEWATER SYSTEM **APPLICATION**

No application will be processed if this form is not completely filled out. Water Supply: Type of water supply: (check one) □ Non-public ☐ Community/Municipal □ Non-transient, non-community ☐ Transient, non-community

Is an annual water sample required of your establishment? (check one) Yes

□ No

Wastewater System:

Type of wastewater system: (check one)

☐ Public sewer

☐ On-site septic system

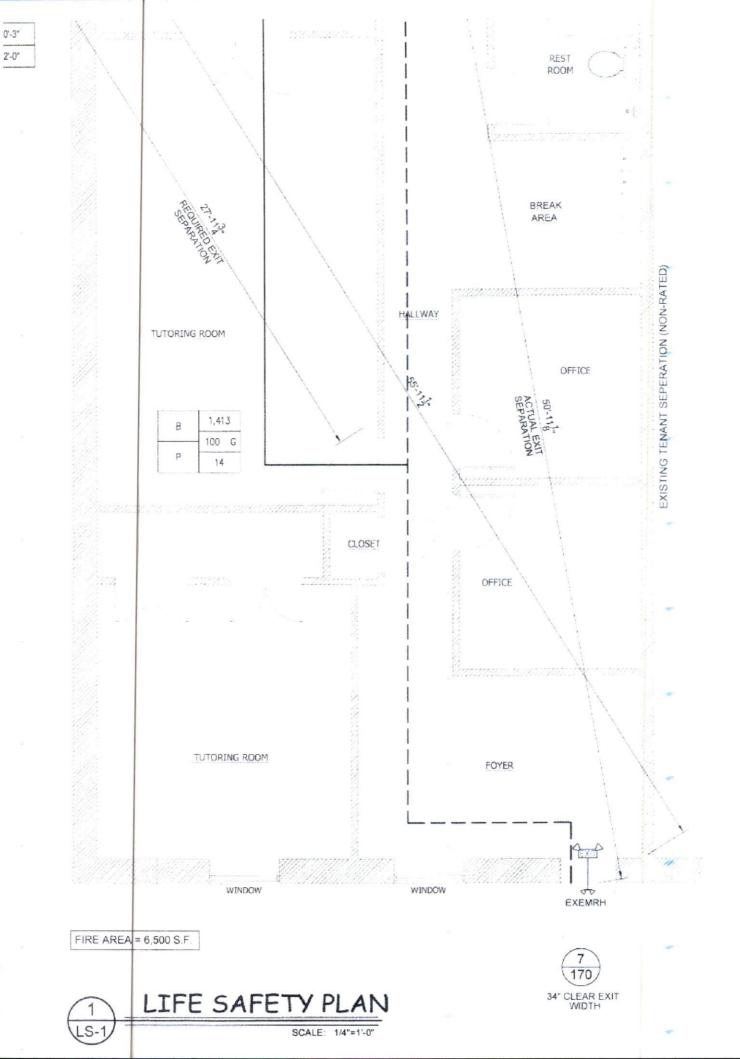
Number of children: 15-25
Number of employees: 2

Where and how will soapy water, sanitizers and disinfectants be stored?
are Soapy water, Sanitizees and disinfectants will be stoked 5 feet
about in Kitchenette arla
Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?
n/a ~ No diapuing because care for infants isn't available.
Are diaper changing signs provided? n/a
Cubbies and Storage
How and where will cubbies be arranged? <u>Cubicle</u> are available for each <u>Chool-ager</u> .
Are coat hooks spaced at least 12" apart? 400
Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning?
Will toothbrushes be used at the center? Will they be labeled? A
Beds, Cots, Mats, Cribs, and Linens
Will cribs have the capability of being spaced 18" apart while in use? (if not, crib dividers and partitions are acceptable)
How and where will cots and/or mats be stored? n/a Cots and mats are not required for afterschool.
Where will crib, cot, and mat sheets be stored?
Where is there a designated sick area with cot/mat? Designated sick area will be located in admin office.
Is linen being provided by the center or the parents? School-age linen for Children who need napo
How often will infant sheets be changed?
How often will sheets be laundered? <u>all items that need aundering will be washed darly</u> Washed weekly. any soiled laundly will be washed darly
Cleaning, Sanitizing and Disinfecting
Is all furniture in the center of a smooth, washable finish? Yes, all furniture are safe, smooth with a washable finish.
How will toys in infant and toddler rooms be washed and sanitized? Where? How often? Chool-age toys and manipulatives will be washed and sanitized
in clear plastic tubs in Kitchenette.
Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.: Closely and water mixture 50/200 will be used to sanitize toys, food areas, furniture etc. with a closer/discretant will be used.
Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables: Disinfectant Solution ~ Themistor Closey and water.

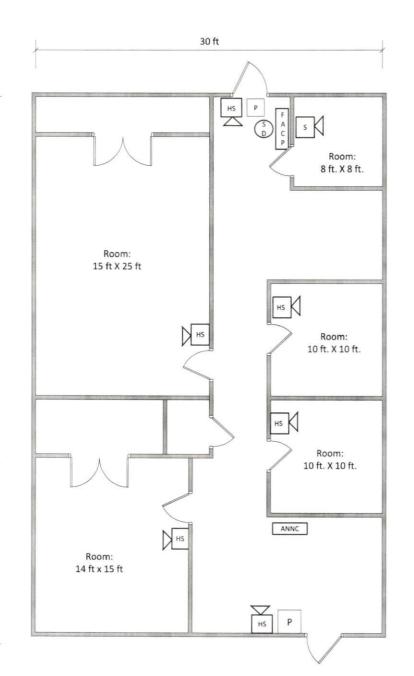
Main Food Service

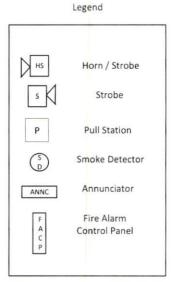
Meals prepared on site or catered meals? (With catered meals you are still required to have the minimum requirements in the kitchen) will be catered due to NO Communical Kitchen.
Where will the children eat meals? (Family style, tables in classrooms, dining area, etc) Chool-age Childlen will eat in Classroom
Will multi-use utensils, silverware, sippy cups, etc be used or disposable utensils? Dipposable utensils will be wed.
Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen? Kitchenettewill be inaccessible
Please list all equipment to be used in the kitchen and include specification sheets: _n/a
Do you have a thermometer available to monitor food temperatures? Do you
have thermometers in the refrigerators? $\underline{n/a}$ Do you
Will leftovers be served? <u>NO</u> Will meals be prepared 12 or more hours in advance? <u>NO</u>
Infant Food Service n/a - clafant care not provided.
Will bottles be stored, prepared, warmed, served, etc in the infant room or in the kitchen?
Describe your procedures for handling breast milk: n/a
Does the infant room have countertop space for warming bottles?
What method will be used to warm bottles?n/a-
Is there a refrigerator for bottle storage? Is there a thermometer?
Is there a separate sink used exclusively for bottle/food preparation?
Diaper Changing Clofant care not provided
Are diaper changing stations in each age appropriate room?
Where will diaper changing supplies be kept?
Is there a dirty diaper receptacle with a lid?
Can the caregiver view the children while changing diapers?

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using? Will we Bailey Testing Ottip?
Where is the can wash facility for cleaning trash cans, dumping mop water, etc? Disgrated area in the back of area
Will water play centers be used? Water play on if Weather pumitting.
Hand wash lavatories
Does each toilet area have a hand wash lavatory? <u>ye</u>
Does the diaper changing station have a hand wash lavatory exclusively for diaper changing?
Does the food service area in the infant and toddler room have a lavatory exclusively for food service?
Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? <u>No</u>
What types of faucets are at all hand wash lavatories (please note that metering type is not allowed unless they can retain warm water for at least 20 seconds at the first pressing): Theme 1 handle faucet.
Are handwashing signs provided? 400 Locked Items
Please indicate where the following type of locked items will be stored and what type of lock:
Medicines (both refrigerated and non refrigerated) Medication administration will be given by parents/quadians
Cleaning supplies and all types of chemicals locked in Cabinets 5 feet (out of reach of Children)
Personal belongings (purses, keys, employee items) Employee's items locked in storage, can or file Cabinet
Aerosols and all other toxic products all algoria locked in Cabinets 5 feet (out of reach of children)
Mildly III Children
Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? <i>Children</i> Please include your protocols for this type of care.
will be placed in designated sick area in administrative office. Parents and quardians will pick up sick and mildly ill children.



After School Care 1503 Denim Drive, Erwin NC





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Animals
What type of animals will be on the premises?
Outside premises
Please describe the playground area (size, type of play equipment, type of fence, water activities, etc)
Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area?
What methods will you use to make this inaccessible to the children?
Is the can wash facility located outside?
Is the HVAC, mechanical equipment, etc locked with a fence around it so it is not accessible to children?

Hot Water Supply

Storeroom

Other

The kitchen hot water temperature will need to be a minimum of 120 degrees Fahrenheit. All other sinks that are accessible to children and the can wash facility must be maintained between 80-110 Fahrenheit. Using two separate water heaters may be the best option since it is often difficult to obtain two separate temperatures with one water heater. Mixing valves installed on sinks have a high failure rate and are not very dependable.

Explain what the specifications of your water heater(s) are. (For example, if you are using two water heaters, indicate which one is for the kitchen and which one if for the classrooms). It is recommended that the minimum water heater size be 50 gallons.

Tank Manufacturer a Storage tank size		# GPH recovery	Additional tank	size
Lighting		•		
Do all light fixtures	have shatte	erproof or shielded bulbs	yes	
		andles at all work areas? reas, including storage cl		
Finishes				
Please describe the f	inishes/co	nstruction material in the	following areas:	
	Floors	Walls	Baseboards	Ceilings
Kitchen				
Bathrooms				
Infant Room	nla	nla	n/a	n/a
Toddler Room	nla	n/a n/a	nla	nla
Other Rooms Room		, , ,		
Staff Room/Office				

^{*}Wall to wall carpets must be cleaned at least every six months